# 1903 EVENTS AT HARLEY-DAVIDSON MUSEUM ® WEDDING PACKAGES









# WEDDING PACKAGES INCLUDE:

Complimentary Harley-Davidson Museum admission tickets for your guests

Fine china, flatware, and glassware

Round guest tables (72 inches) and chairs

Cocktail tables, place card table, cake table and gift table

Black or White floor length linens

Black or White napkins

500 first come, first serve free parking spaces on campus

Complimentary dance floor in Rumble based on availability

**Customized floor plans** 

Dinner for two at MOTOR® Bar and Restaurant on your one-year anniversary

Complimentary menu tasting for up to four guests



### THE GARAGE

The Garage can host an indoor ceremony, cocktail reception, dinner, and dancing. The Garage has a built-in Mother's Room, Get Ready Room, and private restrooms. It also features integrated AV (2 screens, LCD projectors, microphones, DVD player and MP3 hook up), floor to ceiling windows that include five glass garage doors that open up to the green space and riverfront views.

### **Key Stats:**

Up to 900 guests reception-style
420 seated
8,200 square feet
3pm - 12am Booking Period – 250 per additional hour

May 1 — October 31 6,000.00 Rental Fee F&B Minimum Starting at 12,000 November 1 — April 30 4,000.00 Rental Fee F&B Minimum Starting at 10,000



### RUMBLE

Our second floor ballroom features floor to ceiling windows on the East wall providing stunning views of the city lights and downtown Milwaukee. A neutral color palette of silver and grays make this space easy to transform into your dream setting. Add on The 1903 Bridge and Patio 13 for a separate cocktail reception space.

### **Key Stats:**

Space for up to 450 guests reception-style, 250 seated, 5651 square feet 3pm - 12am Booking Period — 250 per additional hour

May 1 — October 31 3,000.00 Rental Fee F&B Minimum Starting at 10,000 November 1 – April 30 2,500.00 Rental Fee F&B Minimum Starting at 8,000



### OUTDOOR CEREMONY

With an awe-inspiring design, the Harley-Davidson Museum® is set amongst 20 acres in downtown Milwaukee, and is surrounded on three sides by the Menomonee River. Available on the Founder's Terrace for a Rumble reception and The Square for a Garage reception. Our outdoor ceremonies include a two hour block of time, 200 white garden chairs\* and portable sound system.

**Indoor Ceremony:** 

Includes set up of ceremony with chairs, sound system and room flip (two hours required for flip)

Inquire for pricing

### WEDDING DINING PACKAGES

### CLASSIC PACKAGE

Selection of Three Server Passed Hors D'oeuvres.
Three-Course Plated Dinner:
Choice of salad
Bakery fresh rolls and butter
Choice of plated entrée
Cutting and service of your wedding cake
Coffee and tea service

### ULTRA CLASSIC PACKAGE

Five Hour Hosted Wine Beer, Soda and Bottled Water Package

(Additional hours may be added for 8.00 per guest per hour)

Selection of Three Server Passed Hors D'oeuvres

**Three-Course Plated Dinner:** 

Choice of salad

Bakery fresh rolls and butter

Choice of plated entrée

Cutting and service of your wedding cake

Coffee and tea service

### DELUXE PACKAGE

Champagne Toast Five Hour Hosted Deluxe Spirits, Deluxe Wine, Beer, Soda and Bottled Water Package

(Additional hours may be added for 11.00 per guest per hour)
Selection of Three Server Passed Hors D'oeuvres
Three-Course Plated Dinner:
Choice of salad

Bakery fresh rolls and butter Choice of plated entrée

Cutting and service of your wedding cake
Coffee and tea service

All pricing exclusive of labor, service charge and sales tax



# ENTRÉE SELECTIONS

# Priced per guest Choice of up to two entrées per package Additional entrée available for a 5.00 surcharge per guest Duet entrées available for an additional charge

Entrée	Classic		Premiere
Black Pepper Crusted Filet Mignon 8 oz filet, roasted garlic mashed potatoes, cherry port demi-glace, grilled broccolini, fried leeks	96.95	Classic 136.95	157.95
Seared Sea Bass			
Parisian gnocchi, shaved marinated fennel, puttanesca sauce	85.95	125.95	146.95
New York Strip Steak Grilled 8 oz NY strip steak, truffle creamed spinach, rosemary roasted red potatoes	77.95	117.95	138.95
Pan Roasted Atlantic Salmon Sweet corn risotto, roasted tomatoes, lemon butter	77.95	117.95	138.95
Braised Beef Short Ribs Caramelized cippolini onions, asparagus, garlic mashed potatoes, red wine demi-glace	68.95	108.95	129.95
Rosemary Garlic Roasted Chicken Duchess potatoes, herb roasted baby carrots, natural au jus	64.95	104.95	125.95
Apricot Chicken Seared chicken breast, apricot brandy cream sauce, toasted pecan orzo, BBQ dry rub roasted baby zucchini	64.95	104.95	125.95
Pumpkin & Butternut Squash Ravioli Butternut squash "marinara," fried sage, toasted pine nuts, fresh Parmesan, oven roasted tomatoes	64.95	104.95	125.95
Prosciutto Wrapped Pork Ballotine Root vegetable gratin, honey roasted brussels sprouts, Dijon cream sauce	59.95	99.95	119.95
Braised Artichokes & Mushrooms Shaved portabella mushrooms, artichokes, polenta aligot, truffle tomato vinaigrette, wilted chicory	59.95	99.95	119.95

## PASSED HORS D'OEUVRES SELECTIONS

A la carte pricing, three included in wedding package selection, per dozen

### **Pork Belly Skewer**

Candied apple, soy glaze 69.95

### **Lobster Salad Wonton Cup**

Crispy wonton shell, creamy Maine lobster salad, green onion curls 69.95

### Teriyaki Chicken Skewer

Pineapple and red pepper coulis 64.95

### **Shaved Beef Tenderloin Tartlet**

Blue cheese tartlet, shaved beef tenderloin, shaved cured egg yolk, parsley coulis 69.95

### **Spanakopita**

Creamy spinach and feta cheese in phyllo 59.95

### **Water Chestnuts**

Smoky bacon wrapped 59.95

### **Antipasti Skewers**

Fresh mozzarella, artichoke, tomato, kalamata olive, salami, basil, balsamic reduction 65.95

### **Apricot & Bacon Crostini**

Whipped cream cheese, apricot preserves, crispy bacon, chives 59.95

### **Vegan Coconut "Shrimp"**

Coconut battered oyster mushrooms, sweet & spicy cocktail sauce 64.95

#### **Cuban Roll**

Sliced ham, Roth gruyere, mustard, smoked pork, cornichon 59.95

#### **Pesto Crostini**

Pesto, Parmesan, goat cheese fried basil, pickled tomatoes 59.95

### **Cocktail Meatballs**

Simmered in house BBQ sauce 59.95

#### Fried Ravioli

Deep-fried cheese ravioli, shaved Parmesan, smoked tomatoes 59.95

#### Beer, Butter & Bratwurst Blankets

Beer-braised bratwurst, buttered poppy seed puff pastry, spicy beer cheese schmear 68.95

### SALAD SELECTIONS

### **Choose One**

### **House Salad**

Chopped lettuce, tomato, cucumber, redonion, carrots, red wine vinaigrette and creamy ranch dressing

### Little Gem Caesar

Little Gem wedge, shaved parmesan, crispy bacon, croutons, house made

Caesar dressing

### Fresh Caprese Salad

Field greens, sliced vine-ripe tomatoes, fresh mozzarella, basil pesto, balsamic reduction

### **Summer Harvest Salad**

Bibb lettuce, mixed field greens, strawberries, blackberries, crumbled bacon, goat cheese, Door County cherry, & riesling vinaigrette

All pricing exclusive of labor, service charge and sales tax





### CUSTOMIZE YOUR DESSERT

Add an individually plated dessert for 9.95 per guest

### **Wisconsin Dairy Farm Cheesecake**

Traditional cheesecake, macerated berries

### **Chocolate Torque**

Chocolate layer cake, toffee crunch, caramel sauce

### **Balsamic Berry Trifle**

whipped mascarpone, marsala-soaked sponge cake

### **Apple Tarte Tatin**

Caramelized apples, buttery puff pastry, whipped cream

### **Tuxedo Mousse**

White chocolate mousse, dark chocolate mousse, white chocolate peta crispy

Add a family style dessert for 9.95 per guest

#### Mini to the Max

Signature mini carrot cake, chocolate fudge cake, tiramisu, lemon sunrise cake

### **Giant Cupcakes**

Red velvet, chocolate fudge, vanilla

# STATION STYLE SWEETS TABLE

Served with Coffee & Tea

### Warm Cookies & Brownies

Fresh baked chocolate chip, oatmeal raisin & peanut butter cookies, chocolate brownies, assorted French macarons
8.95 per guest

#### **Assorted Dessert Shooters**

Chocolate mousse, cheesecake, lemon curd
with fresh berries
9.95 per guest
Add Brownies for an additional guest 2.00 per
guest



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### LATE NIGHT PIZZA

Gourmet Pizza Station 25.95 - 16" Pizza

### **Barbeque Pork**

Caramelized onions, mozzarella, Parmesan, house-made barbeque

### Margherita

Tomato, basil, mozzarella, extra virgin olive oil, Parmesan

### Meatlovers

Capicola, pepperoni, salami mozzarella, Parmesan, fresh basil

### LATE NIGHT SNACK TABLES

### **Gourmet Mac 'N Cheese**

Traditional four cheese mac with pankoc rust

Buffalo chicken mac with jack &

blue cheese

Smoked pork with green chili & cheddar chorizo &

pepperjack cheese with tortilla crust

15.95 per guest

#### Nacho Bar

chicken, beef, salsa fresco, tomatillo, queso, assorted toppings, crispy tortilla chips
13.95 per guest

### **Trio Wing Bar**

House seasoned wings, house BBQ, teriyaki & buffalo sauces, blue cheese & ranch dressing, celery & carrot sticks 20.95 per guest

### **Build – Your – Own Slider Station**

Proteins: buffalo chicken, hickory smoked BBQ pulled pork, classic burger Sauces: buffalo, BBQ, ranch Cheese: cheddar, provolone, Swiss Condiments: lettuce, tomato, onion relish, mustard & ketchup 17.95 per guest

### CHEF'S TOURING TABLE

### **Stations and Buffet**

### **Smoke House Sampler**

Smoked Beef Brisket Sweet barbeque sauce

Smoked Turkey Breast Country gravy

### **BBQ Glazed Pork Loin**

Corn Bread, Mini Pretzel Rolls, Mini Sesame Buns

#### **Smoked Gouda Mac 'n Cheese**

Creamy smoked gouda béchamel, macaroni pasta, herbed panko topping

### **Cobb Salad**

Tomatoes, bacon, blue cheese, hard boiled eggs, chives, and a choice of red wine vinaigrette or creamy ranch dressing

> Horseradish & Parsley Spiked Coleslaw 52.95 per guest

### **Stockyards**

100.00/Carving Chef Required One Chef per 50 guests Carved Roasted

### **NY Strip Loin**

Brandy peppercorn sauce

### **Wood Roasted Garlic Chicken**

Parmesan Mashed Potatoes Roasted Vegetable Platter

### **Steakhouse Salad**

Chopped iceberg, sweet onions, grape tomatoes, blue cheese and fresh herbs with creamy ranch and red wine vinaigrette

Bakery Fresh Rolls and Butter

56.95 per guest

### Land and Sea

Crispy Maryland Crab Cakes Lemon tarragon aioli

Braised Beef Short Ribs Red wine demi-glace

**Jumbo Barbeque Shrimp** 

### Arugula Salad

Blue cheese, red grapes, red onion, walnuts, and pear cider vinaigrette

### **Roasted Brussels Sprouts,**

Carrots, Red Onions Gorgonzola Creamed Spinach

**Toasted Corn & Chive Polenta** 

Artisan Rolls & Grilled Flatbreads with Butter 63.95 per guest



### BEVERAGE SERVICE

Bartender required for all beverage service at a fee of 150.00 per bartender 45.00 per additional hour after four hours

One bartender per 50-75 guests is recommended

Cash bar service also available

Hosted Beer, Wine, Soda and Bottled Water Package

1st Hour – 18.00 per guest 6.00 each additional hour

Woodbridge Rosé Woodbridge Cabernet Sauvignon House Champagne

> MillerCoors Products N/A Budweiser Zero Leinenkugel Products

Corona

Spotted Cow Blue Moon MKE IPA

White Claw Hard Seltzer-Black Cherry and Mango Coca-Cola Products Bottled Water Hosted Premium Package\*

1st Hour – 21.00 per guest. 9.00 each additional hour

SVEDKA Vodka
Bombay Gin
Bacardi Silver Rum Captain
Morgan Spiced Rum
Rum Dewar's Scotch
Seagram's 7 Whiskey
Jim Beam Bourbon
Jose Cuervo Especial
Christian Brothers Brandy
Wycliff Brut Rosé
Woodbridge Cabernet Sauvignon
Woodbridge Chardonnay
Woodbridge Pinot Grigio
Woodbridge Merlot
Wycliff Rosé

Customize Your Bar
Craft Beer Packages Available
7.00 per guest
Wine Service with dinner
1 glass per guest
Starting at 7.00 per guest
Champagne Toast
7.00 per guest
Let us create a signature drink
Ask your Sales Manager for pricing

### Hosted Deluxe Package\*

1st Hour – 24.00 per guest. 9.00 each additional hour

Tito's Vodka Bombay Sapphire Gin Captain Morgan Spiced Rum

> Bacardi Johnnie Walker Black Crown Royal Canadian Whiskey **Jack Daniel's Whiskey** Maker's Mark Whiskey Korbel Hornitas Plata Jameson **Bailey's Irish Cream Korbel Brandy Proverb Chardonnay Proverb Cabernet Decoy Merlot Proverb Pinot Noir Wycliff Brut Rosé Proverb Pinot Grigio Wycliff Brut**

### FREQUENTLY ASKED QUESTIONS

### How far in advance are bookings accepted?

We gladly accept inquiries at any time. A formal contract can be signed 18 months in advance. Wedding package and menu pricing is guaranteed at time of contracting.

### Are ceremonies allowed at the Harley-Davidson Museum?

Yes, we have indoor and outdoor space perfectly suited for your ceremony. Additional facility and labor fees apply.

### Are customized wedding packages available?

Your Sales Manager will be happy to work with you to create a custom menu to best fit your vision and budget. You may select and offer two pre-determined entrée selections to your guests at no additional charge. Adding a third option is possible with a surcharge of 5.00 per person based on your final guest count.

### Is a menu tasting offered prior to menu selection?

Yes, we offer one tasting for up to four people at no charge. Tastings are booked 3 to 6 months before the wedding date once a confirmation letter has been signed with the deposit.

### Is a deposit required?

A non-refundable deposit is due with a signed catering agreement to confirm your space.

### When are guaranteed guest counts and full payment due?

Guest guarantee is due (14) business days prior to your event along with an estimated full pre-payment. A cashier's check or credit card is accepted for full pre-payment.

### Are dietary accommodations available?

Yes. Please inform us of any allergies or restrictions as soon as possible so we can best prepare for your event.

### Is a children's meal available?

Yes. We offer children age 12 and under a children's menu that includes a fresh fruit cup, chicken tenders, mashed potatoes and seasonal vegetable for 16.95 per child. When ordering the Chef's Touring Table, the cost is 50% of the adult price. Non- alcoholic packages are available for guests under 21 at 6.00 per hour per guest.

### Is outside food and beverage permitted?

The Harley-Davidson Museum® has an exclusive catering partner who will provide all food and beverage services. Wedding cakes may be brought in from a licensed bakery/kitchen at potential additional fee.

## FREQUENTLY ASKED QUESTIONS

### Is a hosted bar based on actual consumption?

We offer several beverage packages. You're welcome to offer a hosted bar, cash bar or ticket-based bar. Bartenders are 150.00 per bartender regardless of the type of beverage service or event duration.

### What is the size of your banquet round table?

Our venue provides 72" banquet rounds that accommodate up to 10 guests comfortably.

### Are linens provided?

Included with your package are black or white napkins and floor length tablecloths for the guest dinner tables, cocktail tables, cake table, place cards table, gift table and guest book table. We are happy to provide specialty linen at an additional fee.

### Are outside decorations permitted?

Yes, outside decorations are permitted upon prior review and approval. You or your hired vendor are responsible for the set-up and removal of any items brought in. All items must be removed by the end time listed on your contract.

### May we work with outside vendors?

You can work with outside vendors such as DJ's, florals, décor, etc. We are happy to provide a list of our preferred vendors, but you may use any licensed vendor. Outside food or beverage vendors are not allowed.

### When is the event space available for set-up and decorating?

Access for load-in is available 2 hours prior to the event start time. We are happy to work with you if more time is needed (based on availability and potential additional fee).

### Are candles allowed in event space?

Yes, candles with an enclosed flame are allowed; votives, tea lights, hurricanes and floating candles.

### Is photography permitted inside the Harley-Davidson Museum?

Yes, your wedding party is allowed to take pictures in the Museum during open hours. Your event venue coordinator is happy to make arrangements in advance.

#### Is a coat check attendant available?

Yes, an attendant is available at 25.00 per attendant, per hour.



1903

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### TESTIMONIALS

"The staff was absolutely fantastic! The food was excellent and everyone seemed to love the museum. Please, thank your staff, from the security guy outside, our Event Venue Coordinator, the serving staff, the bar staff and everyone in between. We had only wonderful comments about the entire event!"

"Everything was perfect! The food was fabulous, dinner, appetizers and rehearsal dinner. We couldn't ask for anything else. Thank you for giving us a great wedding and great memories."

"It was the best day of our lives! We have heard nothing but exceptional feedback from all of our wedding guests. The food was absolutely amazing! The staff was amazing – very prompt and professional. Everything went off without a hitch. Can't think of a single thing I would change. Thank you!"

"Our entire experience was delightful and the team was a joy to work with throughout the process. They were very thorough and thought of things that we never would have. The food was awesome and many of our guests mentioned this to us throughout."

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All prices in US Dollars. Pricing subject to change without notice.